

# Waiter

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **50**
- SRM **43.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (32.1%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.75 kg (5.6%)	68 %	400
Grain	Carafa III Special	0.3 kg (2.2%)	70 %	1034
Grain	Monachijski 2	4 kg (29.8%)	80 %	16
Grain	Abbey Malt Weyermann	1 kg (7.5%)	75 %	45
Grain	Weyermann - Chocolate Wheat	0.75 kg (5.6%)	74 %	788
Sugar	Milk Sugar (Lactose)	0.8 kg (6%)	76.1 %	0
Grain	Monachijski	0.515 kg (3.8%)	80 %	16
Grain	Płatki owsiane	0.5 kg (3.7%)	65 %	3
Grain	Żytni	0.5 kg (3.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	12 %